

Spec. Code: 0919
Occ. Area: 10
Work Area: 381
Prom. Line: none
Prob. Period: 6 mo.
Effective Date: 04/24/96

TEST KITCHEN COOK

Function of Job

Under direct supervision from a designated supervisor, to be responsible for the preparation, assembly, cooking, and baking of foods in a test kitchen.

Characteristic Duties and Responsibilities

1. prepares and cooks foods of all types and in various quantities
2. assists a test kitchen dietitian in the testing of recipes and formulas
3. performs routine computations of formulas and recipe quantities as required
4. operates test kitchen equipment
5. keeps test kitchen and work area clean and orderly
6. assists in supervision of subordinates in a test kitchen
7. assists in serving foods to be tested
8. performs other related duties as assigned

MINIMUM ACCEPTABLE QUALIFICATIONS

CREDENTIALS TO BE VERIFIED BY PLACEMENT OFFICER

1. one year of experience in quantity cooking

PERSONAL ATTRIBUTES NEEDED TO UNDERTAKE JOB

1. knowledge of materials and methods used in preparation of food on a large scale
2. knowledge of the use and care of utensils and equipment
3. knowledge of food values and nutrition

4. ability and willingness to follow instructions
5. ability to work with and supervise other kitchen employees
6. ability to work independently without established precedents
7. cleanliness